FINDING OF NO SIGNIFICANT IMPACT FOR

Food Additive Petition 0A4722, submitted by Alcide Corporation, to amend the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as a component of a post-chill carcass spray or dip when applied to poultry meat, organs, or related parts or trim.

The Chemistry and Environmental Review Team, Division of Product Policy, Center for Food Safety and Applied Nutrition, has determined that the approval of this petition will not significantly affect the quality of the human environment and therefore will not require the preparation of an environmental impact statement. This finding is based on information submitted by the petitioner in an environmental assessment.

Prepared by:

South Thore you

Date: February 13, 2001

Jeanette Glover Glew, Environmental Scientist Chemistry and Environmental Review Team

Division of Product Policy

Secondary Direct Food Additive Petition

Acidified Solutions of Sodium Chlorite for Poultry Processing Water Applied to Poultry Meat Organs and Related Parts or Trim Post-chill

> FAP No. 0A4722 AMENDMENT 001

Revised: February 1, 2001



8561 154th Avenue NE - Redmond, WA 98052 Telephone: 425/882-2555 Fax: 425/861-0173 Dr. R.L. Martin,
Office of Premarket Approval,
Center for Food Safety & Applied Nutrition,
Food and Drug Administration,
200 C Street, SW.,
HFS-215
Washington,
D.C. 20204.

February 1, 2001

Dear Dr. Martin,

Re: Food Additive Petition 0A4722 – Acidified solutions of sodium chlorite for poultry processing water applied to poultry meat, organs, and related parts or trim, post-chill.

As discussed and agreed with Ms. Glover Glew, I am enclosing three signed, revised copies of the Environmental Assessment for the above referenced petition, incorporating all of the revisions as recommended. Please advise if any additional information is required.

Yours sincerely,

G./Kere Kemp/

Executive Vice President Chief Scientific Officer

Cc: Operations Committee

File: 750(b)